

SECRETS TO SUGAR REDUCTION: **BUILDING BACK TEXTURE, ADDING FIBER**

Sugar reduction meets fiber in **one versatile solution**



Bring back sugar's bulk and texture and deliver fiber with **VERSAFIBE™ 285** soluble corn fiber

Formulating appealing reduced-sugar foods and beverages requires more than selecting the right sweetener replacement. You'll also need to consider the right low/no-calorie functional build-back (FBB) ingredients to add back the bulk, texture and functional aspects of sugar that are so important to your product's eating or drinking experience. With **Ingredion's VERSAFIBE™ 285 soluble corn fiber**, formulators gain an ideal solution to build back sensory and functional attributes lost when reducing or replacing sugar. In addition to contributing up to 25% sugar reduction across a wide range of applications, this solution also offers the appeal of high fiber for consumer-friendly product claims.



Start creating more **healthful bites and sips**

As part of Ingredion's sugar reduction toolkit, **VERSAFIBE™ 285 soluble corn fiber** serves your key needs for functional build-back in reduced-sugar formulations — providing low-calorie bulk replacement to create just-right textures, plus added fiber appeal, while ensuring your flavors and colors shine through.

FEWER CALORIES, MORE GOOD-FOR-YOU BENEFITS

Perfectly browned muffins. Chewy nutrition bars. Creamy chocolates. Just-right scoopability in ice creams. **VERSAFIBE™ 285 soluble corn fiber** helps you replicate the unique bulking, browning and mouthfeel of full-sugar products.

- Enables reduced sugar and good/excellent source of fiber claims in many foods and beverages
- Can be used in combination with high-potency sweeteners, such as stevia, to match the sweetness of full-sugar controls
- Labels as “soluble corn fiber” to contribute clean label appeal

SATISFY THE HIGH-FIBER DEMAND

More consumers are seeking increased fiber in their foods. However, it can be a challenge to boost fiber without impacting taste or color. **VERSAFIBE™ 285 soluble corn fiber** provides the clean-tasting solution to differentiate with higher fiber content and consumer-friendly claims in a variety of beverage, bakery and dairy applications.



EASY PROCESSABILITY IN YOUR APPLICATION

VERSAFIBE™ 285 soluble corn fiber provides a versatile solution for sugar replacement and fiber fortification, together with the key ease-of-use and process advantages you need to protect your bottom line.

- High process tolerance and solubility
- Low viscosity for easier processing
- Easy to use with excellent dispersibility
- Suitable for a variety of processing conditions



UNLOCK THE SECRETS OF SUGAR REDUCTION WITH INGREDION

When you're ready to reduce sugar without compromising consumer appeal, talk to the experts at Ingredion. We'll connect you to the consumer insights, formulation expertise and application-specific approaches that you need to create in-demand reduced-sugar foods and beverages more quickly and easily — including a broad range of sugar reduction solutions for sweetness replacement and building back functionality. Our experts can also support formulators with ingredient system solutions that add certainty to creating reduced-sugar products with just-right taste and texture.

Create your next **reduced-sugar sensation with us**

[ingredion.us/versafibe](https://www.ingredion.us/versafibe) | 1-800-713-0208



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